

GUIDOBONO ROERO ARNEIS



100% Arneis, an ancient varietal cultivated in the Roero hills above Alba in the Piedmont region of Italy. Green-gold color. Aromas of apricot and pear with a hint of chamomile. Slightly spicy. Crisp and flavorful. The taste is nicely ripe, intense and persistent with good structure. Elegant, succulent and smooth with perfect acidity and a touch of salinity. Some think of it as a fresher kind of Viognier and there's enough weight for Chardonnay fans. Creamy and dense on the palate with fine length to the flavors and a clean, brisk finish. Delicious with food, it's recommended with hors d'oeuvres, risotto, pasta and fish.

From the heart of the Roero in Canale, Piedmont, from vineyards on the left bank of the Tanaro River, exposed to the cool morning sun. *Arneis* in Piemontese dialect means *rasca*, a name given to the variety because it's so difficult to grow. Arneis fruit is so delicious it was planted in Nebbiolo vineyards because birds prefer Arneis and its juice was used to soften astringent Nebbiolo wine. The soil is clayey-limestone. Following sugar and acid valuations that help establish the best harvesting period, the grapes are picked in mid September and then rested overnight in refrigerated cells at a temperature between 28°F and 32°F, after which the grapes are pressed. Maceration of the grapes is done with both skin and must, giving the wine more fragrance, structure and longevity. The low temperature at this stage of the preparation gives the wine its fuller color. Fermentation takes place in steel casks and the wine is bottled in March. They work sustainably in the vines, vinifying with little intervention. Guidobono is the creation of the Faccenda family, and reflects their obsession with terroir. They make a range of wines from the Roero and Langhe hills, all of them outstanding value. Their vineyards are scattered through the area. The vineyards of the Roero are their family's home, where they both live and work. In keeping with their respect for nature, they use the "integrated farming" agricultural practices set up by the EU and their winery is also a proud participant in Piemonte's "Vino Sicuro" project, aimed at keeping their region's wines free of harmful pollutants.

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Tasting Note:

GUIDOBONO ROERO ARNEIS

100% Arneis. Aromas of Apricot & pear with a hint of chamomile; slightly spicy; crisp & flavorful; elegant, succulent & smooth; perfect acidity & a touch of salinity; clean, brisk finish.

Shelf Talker:



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